State of Ohio

Food Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Г	Name of facility									
'	1/1	/ / `c	Check		-	License Number	Date			
Ļ	MC DONA	$(\mathcal{O}(\mathcal{O}))$	₽FS	30	RFE	11109	10/1/34			
1	idress			y/State/Zip Code						
	1237 Juli 170 17			CPPMA (6 OH 45331						
ī	icense holder				7.01.7	avel Time	Category/Descriptive			
	Bon Co	City	1	/ /	a "		Category/Descriptive			
Ι,	Type of Inspection (abo	(/	(,			10	(9)			
	Type of Inspection (check all that apply) □ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance R			viev	v 🗆 Follow up	Follow up date (if required				
	□ Foodborne 🗀 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation	iice ive	VICV	w 🗀 Follow up		(if required)			
8088										
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS									
	Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable									
	†	Compliance Status	Compliance Status							
Supervision					Time/Temperature Controlled for Safety Food (TCS food)					
1	DIN DOUT N/A	Person in charge present, demonstrates knowledge, ar	ıd	00	ிரில் ⊓ OUT					
L		performs duties		23	□N/A □ N/O	Proper date marking and	disposition			
2	! DOUT □ N/A		San	24	□IN □ OUT	Time as a public health cor	itrol propoduros 8 manual-			
343		Employee Health								
3	□ N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting	s;			Consumer Adviso	ory			
4	DIN, DOUT DIN/A			25	□IN □ OUT □N/A	Consumer advisory provid	ed for raw or undercooked foods			
5			s	41.		Highly Susceptible Pop				
		Good Hygienic Practices	4.4		DIN DOUT					
6	DIN DOUT D'N/C			26	, U.N/A	Pasteurized foods used; p	rohibited foods not offered			
/		No discharge from eyes, nose, and mouth reventing Contamination by Hands			T	Chemical				
	□ OUT □ N/O		2.155a.	27	DIN DOUT	Food additives: approved	and properly used			
8	Jain Li Oot Li N/O	Hands clean and properly washed		- 1	, PN/A	. ood dadiiros. approved	and property used			
	JEIN OUT	No bare hand contact with ready-to-eat foods or approv	ad	28~	☑·IŃ □ OUT	Toxic substances properly in	dontified etails a			
9	□N/A □ N/O	alternate method properly followed	eu		□ N/A	Toxic substances property if	uentinea, storea, usea			
<u> </u>	ETAL COUT CLAVA				, c	onformance with Approved	Procedures			
10	-□N □ OUT □ N/A	Adequate handwashing facilities supplied & accessible		29	□IN □ OUT	Compliance with Reduced	Oxygen Packaging, other			
11	J⊠ÍN □OUT	Approved Source Food obtained from approved source			M/A	specialized processes, and	HACCP plan			
	DIN DOUT			30 ,	□IN □ OUT □N/A □ N/O	Special Requirements: Fres	sh Juice Production			
12	ON/A-DIN/O	Food received at proper temperature		31	DIN DOUT					
13		Food in good condition, safe, and unadulterated		31 	□N/A □ N/O	Special Requirements: Hea	t Treatment Dispensing Freezers			
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		スソー	DIN DOUT	Special Requirements: Cust	Iom Processing			
		Protection from Contamination	P	**	☑N/A □ N/O	- Farm Nogan Official Ousi	om i rocessing			
	OIN DOÛT	A CONSTRUCTION OF TRANSPORTED TO THE CONTROL OF TRANSPORTED TO THE			□IN □OUT ☑N/A □N/O	Special Requirements: Bulk	Water Machine Criteria			
15	□N/A □N/O	Food separated and protected			EIVA LIVO					
16	□IN □ OUT	Food-contact surfaces: cleaned and sanitized	3	34	□IN □OUT □N/A □N/O	Special Requirements: Acid	ified White Rice Preparation			
	□N/A □N/O	1 con-contact surfaces, cleaned and samitized		_1	BINA LINO	Criteria				
17	☑N □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	35	□IN □ OUT	Critical Control Point Inspec	tion			
	 	rature Controlled for Safety Food (TCS food)			□N/A	- The state of the				
	□IN □ OUT		3		□IN □ OUT □N/A	Process Review				
18	□N/A □ N/O	Proper cooking time and temperatures	-							
40	□IN □ OUT	Barrage de la companya de la company	3		□IN □OUT ☑N/A	Variance				
19	_□N/A □ N/O	Proper reheating procedures for hot holding	-							
20	□IN □ OUT	Proper cooling time and towns and	-							
20	_DN/A D N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors						
21	J⊠N □ OUT	Proper bot holding temporatures	7 1	that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne						
	□N/A □ N/O	Proper hot holding temperatures	1 1							
າດ	ØN □ OUT □N/A	Proper cold holding to	- !	rul illna	blic health inter ess or injury.	rventions are control mea	asures to prevent foodborne			
22	DUI LI OUI LIN/A	Proper cold holding temperatures	- '	.,,,,,,	ooo or injury.					

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Type of Inspection

Name of Facility	Type of Inspection Date								
Mc Donald I	Sandad/CP 10	11/24							
COOD PETAL									
GOOD RETAIL Good Retail Practices are preventative measures to control the intro									
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: I	N=in compliance OUT=not in compliance N/O=not observed	N/A=not applicable							
Safe Food and Water	Utensils, Equipment and Vending	N/A-not applicable							
38 ☐ IN ☐ OUT ☑ N/A ☐ N/O Pasteurized eggs used where required	54 P IN OUT Food and nonfood-contact surface designed, constructed, and used	s cleanable, properly							
39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source		naintained used test							
Food Temperature Control	strips	amamed, used, test							
40 GIN OUT OUT N/A NO Proper cooling methods used; adequate equipment for temperature control	56 ☑ÍN ☐ OUT Nonfood-contact surfaces clean Physical Facilities								
41 G IN GOUT GN/A GN/O Plant food properly cooked for hot holding	57 IN I OUT IN/A Hot and cold water available; ade	quate pressure							
42 IN OUT NA NO Approved thawing methods used	58 ☑ IN ☐OUT Plumbing installed; proper backflo	w devices							
43 IN OUT ONA Thermometers provided and accurate									
- Food Identification	59 ☑ ÎN ☐ OUT ☐ N/A Sewage and waste water properly d	isposed							
44 ☐ N ☐ OUT Food properly labeled; original container	60 ☑ IN ☐ OUT ☐N/A Toilet facilities: properly constructed,	supplied, cleaned							
Prevention of Food Contamination	61 ☑ IN ☐ OUT ☐ N/A Garbage/refuse properly disposed; fa	acilities maintained							
45 □ IN □ OUT Insects, rodents, and animals not present/outer openings protected	62 DIN OUT Physical facilities installed, maintaine	ed, and clean; dogs in							
46 CIN COUT Contamination prevented during food preparation,	□ N/A □ N/O outdoor dining areas								
storage & display 47 ZÎN DOUT DN/A Personal cleanliness	63 ☐ÎN ☐ OUT Adequate ventilation and lighting; de	signated areas used							
48 ZIN OUT N/A N/O Wiping cloths: properly used and stored	64 ☐-IN ☐ OUT ☐N/A Existing Equipment and Facilities								
49 IN OUT IN/A N/O Washing fruits and vegetables	Administrative								
Proper Use of Utensils 50 D IN OUT ONA ONO In-use utensils: properly stored	65 IN OUT, OUT,								
51 DIN DOUT DN/A Utensils, equipment and linens: properly stored, dried,									
handled 52 \ \int \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	66 O IN OUT ON/A 3701-21 OAC								
53 DAN DOUT DN/A DN/O Slash-resistant, cloth, and latex glove use	/								
Observations and Corrective Actions									
Mark "X" in appropriate box for COS and R: COS corn Item No. Code Section Priority Level Comment	ected on-site during inspection R=repeat violation								
15/35 3.2 C C Observed un course	A containers of sep Tea by	COS R							
drive they residon									
Critical Control Po	rial Inspection								
	,	0 0							
VII Protection from	n contamination								
1735 326 C Observed un covered									
1735 326 C Observed uncovered o	PIC Coursed Ter by								
drive The window.	PIC Coverced								
Person in Charge	Date:	<u> </u>							
Company Clan									
Environmental-Health Specialist Licensor: (F-1/)									
PRIORITY EVEL : CONTICAL NO NON ORITICAL									
PRIORITY LEVEL: LE CRITICAL NC= NON-CRITICAL	Page	Of organia							
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